

WHAT IS CLAIMED IS:

1. A method for preparation of germinated brown rice having excellent texture, cookability and safety against microbial contamination, characterized in that comprises the steps of:

grinding brown rice to an after-grinding weight level ranging from 94.4 % to 98.8 % by weight based on the weight of raw brown rice in order to partially remove the outermost skin of brown rice;

germinating brown rice by immersing grinded brown rice into the slightly acidic germination water, injecting air therein and changing the germination water at an interval ranging from 5 to 10 hours for a time period ranging from 10 to 30 hours; and

treating germinated brown rice at a high temperature ranging from 100 to 140°C and under high pressure for a time period of 5 to 40 minutes.

2. The method for preparation of germinated brown rice according to Claim 1, characterized in that the germination water used in the germination step has a pH value of 3 to 7 and a temperature ranging from 20 to 50°C.

3. The method for preparation of germinated brown rice according to Claim 1, characterized in that the step of treatment under high temperature and high pressure is carried out by washing the germinated brown rice with water, packaging the rice with sealing, treating the rice under high temperature and high pressure, and then rapidly cooling.

4. The method for preparation of germinated brown rice according to Claim 3, characterized in that the final water content of the germinated brown rice after the treatment under high temperature and high pressure is at a level of range 32 to 40 % by weight.

5. The method for preparation of germinated brown rice according to Claim 1, characterized in that comprises further the step of drying the germinated brown rice treated under high temperature and high pressure at a temperature ranging from 40 to 70°C to obtain the final water content at a level of 10 to 20 % by weight.

6. Germinated brown rice prepared according to any one of Claims 1 to 5.